

**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A method of producing a xanthohumol-concentrated hop extract containing 10-40%, by weight of xanthohumol, wherein a xanthohumol-concentrated hop extract is extracted from a xanthohumol-containing hop raw material by highly compressed CO<sub>2</sub> as a solvent, which extraction is performed at pressures above 500 bar and at temperatures above 60°C.

2. (Original) A method according to claim 1, wherein extraction takes place at pressures between 600 and 1000 bar and at temperatures between 70 and 90°C.

3. (Previously Presented) A method according to claim 1,

wherein hop pellets which have been pre-extracted with supercritical CO<sub>2</sub> at 200 to 300 bar and 40 to 60°C, are used as hop raw material, the hop pellets being subjected to subsequent extraction with highly compressed CO<sub>2</sub> at 600 to 1000 bar and at 60 to 90°C to produce dissolved ingredients including xanthohumol-concentrated hop extract and an

extraction residue, after which said dissolved ingredients are separated from the extraction residue.

4. (Original) A method according to claim 3, wherein the subsequent extraction takes place at pressures of up to 900 bar and at 75 to 90°C.

5. (Previously Presented) A method according to claim 3, wherein the dissolved ingredients including the xanthohumol-concentrated hop extract are separated in a separating vessel at a pressure of up to 200 bar and a temperature of up to 90°C.

6. (Previously Presented) A method according to claim 5, wherein the dissolved ingredients including the xanthohumol-concentrated hop extract are separated at a pressure of 60 to 70 bar and a temperature of 40 to 60°C.

7. (Previously Presented) A method according to claim 1, comprising the steps of:

- extracting hop pellets as a hop raw material at 600 to 900 bar to obtain a pre-extract including a xanthohumol-concentrated extract,
- separating the xanthohumol-concentrated extract from the pre-extract at pressures of 200 to 500 bar and temperatures of 40 to 90°C in a first step, and

- separating an extract useful for beer brewing from the remaining pre-extract at pressures of 60 to 80 bar and temperatures of 40 to 60°C in a second step.

8. (Previously Presented) A method according to claim 1, wherein the xanthohumol-concentrated hop extract is gained in a separator as a stable powder that is dry and free from additives.

9. (Previously Presented) A method for preparing a food comprising admixing to a solid, pasty or liquid food a xanthohumol-concentrated hop extract produced according to claim 1.

10. (Previously Presented) A method for preparing a solid, pasty or liquid food according to claim 9, wherein the xanthohumol-concentrated hop extract is admixed to said solid, pasty or liquid food in a dry, pourable form.

11. (Previously Presented) A method for preparing a food according to claim 9, wherein the xanthohumol-concentrated hop extract, in its dry, pourable form, is completely dissolved in an appropriate organic solvent and added to a beverage.

12. (Previously Presented) A method for preparing a food according to claim 11, wherein the xanthohumol-concentrated hop extract is added by way of continuous addition during one of a pumping and conveying process.

13. (Previously Presented) A method for preparing a food according to claim 11, wherein the xanthohumol-concentrated hop extract, in its dry, pourable form, is completely dissolved in ethanol as a solvent with a concentration of up to 20% by weight of the xanthohumol-concentrated hop extract in the solution.